



Tortillas

CON CHORIZO £8.00

Homemade tortillas with Spanish chorizo and chorizo aioli.

CON GAMBAS FRITAS £8.90

Homemade tortillas with deep-fried shells and head-on mini prawns and alioli.

CON CEBOLLA CARAMELIZADA £7.50

Homemade tortillas with caramelized onions and alioli.

CON PIMIENTOS ASADOS £7.00

Homemade tortillas with roasted red peppers and alioli.

CON JAMON Y CAVIAR £13.50

Homemade tortillas with jamon Serano, Oscietra caviar and garlic tomato gel.

CON CAVIAR £11.50

Homemade tortillas with Oscietra caviar, chives alioli.

Carne

SOLOMILLO IBERICO £15.90

Sous vide cooked Iberian pork fillet served with chestnut puree and Famous Spanish blue cheese from Valdeon in the Picos de Europa sauce.

RABO DE TORO £13.50

Ox tail served with sweet paprika potato puree and red wine jus.

CARRILLERA £16.00

Slow cooked pork cheek served with confit apple puree and red wine jus.

CHISTORA Y BUTIFARA £11.50

Grilled Spanish sausages served with chorizo aioli and lemon caviar.

Gambas

AL AJILLO £11.00

Peeled Tiger prawns cooked with garlic, olive oil, white wine and dry chillies.

A LA PLANCHA £11.90

Head and shell on Tiger prawns cooked in sea salt.

FRITAS £11.50

Deep-fried shell and head-on mini prawns and alioli.

A LA BECHAMEL Y MANCHEGO

TRUFADO £8.90

Peeled Tiger prawns cooked in sweet paprika bechamel and chives alioli.

Pulpo

CON PURE DE PATATAS Y £15.00

PIMENTÓN DULCE

Sous vide slow cooked octopus served with sweet paprika puree, caramelized onion and pickled red onion caviar.

Chipirones

FRITOS £8.00

Deep-fried mini squid with lemon wedge.

A LA PLANCHA £8.00

Cooked mini squid in garlic parsley and lemon juice.

Paellas del dia

Ask the chef

Croquetas

EACH

CON GAMBAS AL AJILLO £3.50

Homemade croquettes with garlic prawns

CON JAMON Y CAVIAR £7.50

Homemade croquettes with jamon Serano, Oscietra caviar and garlic tomato gel.

CON MANCHEGO £3.70

Homemade croquettes with grated manchego de Castillo and quince fruit gel.

CON PULPO £3.50

Homemade croquettes with sous vide slow-cooked octopus and homemade sweet paprika Alioli.

SELECTION £15.50

A selection of all of the above croquettes

Pinchos

CON CHIPIRONES £3.50

Homemade brioche bread with mini squid and Alioli.

CON CHORIZO Y MANCHEGO

TRUFADO £4.00

Homemade brioche bread with chorizo truffle manchego cheese and chorizo alioli.

CON JAMON Y CAVIAR £6.50

Homemade brioche bread with jamon Serano, Oscietra caviar and garlic tomato gel.

CON MANCHEGO Y MEMBRILLO £3.50

Homemade brioche bread with grated manchego de Castillo and quince fruit gel.

CON PIMIENTOS PADRON Y CEBOLLA CARAMELIZADA £4.50

Homemade brioche bread with sauteed Padron peppers, caramelized onions and homemade alioli.

Verduras

SETAS AL AJILLO £4.50

Chestnut mushrooms sauteed with garlic, parley, olive oil and white wine.

PIMIENTOS PADRON £5.50

Sauteed padron peppers with mixed herbs

ENSALADA DE TOMATES £9.95

Heritage tomato salad with vinaigrette.

VERDURAS DE TEMPORADA £4.00

Sauteed seasonal vegetables with olive oil

BERENJENAS A LA MIEL £4.50

Deep fried aubergine with sweet paprika tempura.

ENSALADA RUSA £6.50

Baked potatoes with carrots, red onions, peas, olive oil and oregano salad.

Apertivos

BRAVAS £7.80

Diced potatoes mixed with sweet paprika oil and finished with homemade Aioli

JAMON SERANO £12.95

Sliced Serano jamon

MANCHEGO DE CASTILLO £8.90

Sheep's milk cured 12 months

MANCHEGO TRUFADO £11.00

Manchego cheese Infused with truffle

VALDEON QUESO DE PICOS £8.50

Famous Spanish blue cheese from Valdeon in the Picos de Europa.

BREAD SELECTION £7.00

Gordal olives, homemade alioli, olive oil and balsamic

RUSTIC BREAD BASKET £3.50

RUSTIC BREAD BASKET +E.V.O £4.00

HOMEMADE GF BREAD £6.00

GORDAL OLIVES £5.00

AIOLI £1.50



SIGNATURE COCKTAILS

£12 EACH

RASPBERRY COSMOPOLITAN

RASPBERRY VODKA | COINTREAU LEMON JUICE |
FRESH RASPBERRIES

SPANISH PUNCH

VODKA | RASBERRYSYRUP | CHAMBORD | LEMON JUICE
| CAVA

MOJITO

RUM | FRESH MINT | BROWN SUGAR | SODA

MARGARITA

TEQUILA | LEMON JUICE | COINTREAU SQUEEZED FRESH LIME JUICE

CUCUMBER FIZZ

GIN | ELDERFLOWER SYRUP | LIME JUICE | TONIC

CHAMPAGNE COCKTAILS

£12 EACH

CLASSIC BELLINI

CAVA | PEACH SYRUP

RIVERSIDE BELLINI

CHAMBORD | RASPBERRY SYRUP | CAVA



TRIO TAPAS £14.95

MONDAY-FRIDAY

12 PM-3 PM

THE OFFER INCLUDES:

PATATAS BRAVAS

CHIPIRONES FRITOS

TORTILLA CON CHORIZO

AFTER DINNER COCKTAILS

£12 EACH

SPANISH MEXPRESSO MARTINI

ESPRESSO | TEQUILA CAFE | CREMA CATALANA

PX OLD FASHIONED

TALISKER | PEDRO XIMENEZ | ANGOSTURA BITTERS

CHOCOLATE MARTINI

VANILLA VODKA | KAHLUA | CHOCOLATE SYRUP
| DOUBLE CREME

NON ALCOHOLIC COCKTAILS

£8 EACH

ORIENTAL PASSION

PASSION FRUIT PUREE | FRESH RASPBERRIES
LEMON JUICE | APPLE JUICE

FORBIDDEN FRUIT

BERRIES | RASPBERRIES | BLACKBERRIES
| STARWBERRIES | CRANBERRY JUICE